

ONE HARBOUR ROAD



我們承諾酒店的餐飲場所已榮獲國際認可之品質保證系統 ISO22000:2018 之認證。

We commit that our Food & Beverage venues are ISO22000:2018 certified,
an internationally recognized food safety management system.

時令雲南野生菌套餐 SEASONAL SET MENU

廚師特色拼盤

One Harbour Road deluxe appetizers

蜜糖汁叉燒，涼拌山珍海中寶，蒜香鵪鶉腿

Honey barbecued pork

Cold shredded fish maw, seaweed, durvillaea antarctica, yellow fungus,
assorted bell peppers, flat glass noodles, Yunnan mushroom sauce

Crispy quail leg, garlic

碧玉野菌醬燒南非吉品乾鮑魚

Braised whole South African dried abalone, hairy gourd, minced Iberico pork,
mushrooms, oyster sauce

雲南野生雞縱菌燉迷你冬瓜盅

Double boiled baby winter melon soup, seafood, roasted duck, termite mushrooms

荷香雪棗豚肉絲蒸馬友

Steamed fourfinger threadfin fillet, shredded pork, Xinjiang red dates, soy sauce

魚湯雞油菌杞子浸時蔬

Poached seasonal vegetables, chanterelle mushrooms, wolfberries, fish broth

焗燒乾巴菌和牛鬆脆米飯

Wagyu beef fried rice, ganba fungus, green beans, abalone sauce

石榴蘆薈甘露，君悅甜點心

Chilled sago cream, guava, aloe

Chinese petits fours

每位港幣\$1,168，另並須加壹服務費。

任何優惠不適用於此。

美食卡會員享有八五折優惠。

如您對任何食物有過敏反應或需要其它
膳食的安排，請向我們的服務員聯絡。

HK\$1,168 per person and subject to 10% service charge

Other promotional offers are not applicable

CATH members are entitled to a 15% discount

Please advise our associates if you have any food allergies or special dietary requirements